

Mexican Lasagna

From the kitchen of Kathleen Watts

Ingredients:

1 1/2 pounds ground beef, browned
1 (16-ounce) can refried beans
1/2 teaspoon dried oregano
2 teaspoons ground cumin
3/4 teaspoon garlic powder
12 uncooked lasagna noodles
2 1/2 cups water
2 1/2 cups salsa
2 cups sour cream
3/4 cup sliced green onions
1 (2 1/4 ounce) can sliced black olives
1/2 cup shredded Pepper Jack or Mexican blend cheese

Instructions:

1. Preheat oven to 350F. Lightly spray a 13-by-9-inch baking dish with nonstick cooking spray.
2. Combine browned beef, beans, oregano, cumin and garlic powder.
3. Place 4 lasagna noodles in bottom of baking dish. Spread half the beef mixture over noodles. Top with 4 more noodles and remaining beef mixture. Cover with remaining noodles.
4. Combine water and salsa. Pour over noodles.
5. Cover with foil. Bake 1 1/2 hours or until noodles are tender.
6. Combine sour cream, onions and olives. Spoon over casserole and top with grated cheese. Bake, uncovered, until cheese melts. Remove and let stand for 10 minutes to set.

Serves 8.